

RADIO CALL SIGN

M/S Fantasy

06/03/01

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

COMPLETED

PERSON
RESPONSIBLE
FOR
CORRECTION

CORRECTIVE ACTION

#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		LIDO FOOD AREA					
1	25	NUMEROUS WIPING CLOTHS WERE NOTED SITTING ON COUNTERS WHEN NOT IN USE.			6/3/01	Food Manager	Corrected during inspection
		LIDO DISHWASHING AREA					
2	28	CONDENSATION WAS NOTED DRIPPING FROM THE DECK HEAD ONTO THE CLEAN SIDE CONVEYOR AREA OF THE DISHWASHING MACHINE.				Chief Engineer	Work in progress to correct this
3	37	CONDENSATION WAS NOTED DRIPPING FROM THE DECKHEAD OVER THE DISHWASHING MACHINE.				Chief Engineer	Work in Progress to correct this
		PIZZERIA/WALK-IN					
4	21	THE CONDENSATE DRIP PAN IN THE WALK-IN WAS NOT REMOVABLE FOR CLEANING.			6/3/01	Chief Engineer	Completed
		PIZZERIA					
5	27	THE FAN COILS OF THE WALK-IN WAS SOILED WITH DUST.				Chief Engineer	In Progress
		WHIRLPOOL SPAS					
6	10	THE WARNING SIGNS FOR THE WHIRLPOOL SPAS DID NOT INCLUDE THE STATEMENT CAUTIONING IMMUNOCOMPROMISED PERSONNEL FROM USING THE SPAS.			06/11/01	Staff Captain	Signs will be sent.
		SWIMMING POOLS & WHIRLPOOL SPAS					
7	10	THE LOGS FOR THE SWIMMING POOLS AND WHIRLPOOL SPAS WERE NOT SIGNED. THE RECORD KEEPING WAS EXCELLENT BUT THE RESPONSIBLE PERSON NEEDS TO SIGN THE COMPUTER LOGS.			6/3/01	Chief Engineer	Completed
		POTABLE WATER					
8	07*	THERE WAS NO REDUCED PRESSURE PRINCIPAL (RPZ) BACKFLOW PREVENTER INSTALLED ON THE INTERNATIONAL FIRE CONNECTION.				Chief Engineer	In Progress
9	08	THE BACKFLOW PREVENTERS INSTALLED ON THE SLOTHES WASHING MACHINES WERE NOT CONTINUOUS PRESSURE TYPE.				Chief Engineer	Work in Progress
10	08	THERE WERE NO HALOGEN DEMAND AND pH LEVELS TAKEN BEFORE BUNKERING.			6/3/01	Chief Engineer	Completed.
		VENTILATION SYSTEM					
11	41	THE CONDENSATE DRIP PANS ON THE AIR HANDLING UNITS WERE NOT ACCESSIBLE FOR INSPECTION AND CLEANING. HALOGEN TABLETS ARE ADDED TO THE DRIP TRAYS ON A ROUTINE BASIS TO CONTROL BACTERIAL GROWTH.				Chief Engineer	In Progress
		HOUSEKEEPING					
12	41	RECOMMEND THAT THE PROCEDURES AND RECORDS FOR THE SANITIZING OF SHOWERHEADS AND PRIVATE WHIRLPOOLS ARE ACCESSIBLE FOR THE HOUSEKEEPING STAFF.			6/3/01	Housekeeping Manager	In Place. Completed.
		MAIN GALLEY – DISHWASHING					

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
13	22	AFT – ON NOZZLE ON FINAL RINSE CLOGGED ON BOTH GLASS WASHER AND DISHWASHER. FINAL RISE SPRAY PRESSURE EXCEEDS 40 PSI ON DISHWASHER FORWARD – DISHWASHER EXCEEDED 210 DEGREES FARENHEIT ON A FINAL RINSE MANIFOLD TEMPERATURE. DISHWASHER FINAL RINSE SPRAY PRESSURE EXCEEDED 40 PSI. GLASS WASHER PRESSURE EXCEEDED 30 PSI.			6/3/01	Food Manager CORRECTED DURING INSPECTION	Corrected During inspection. Temperature and water pressure calibrated to requirement.
14	26*	NUMEROUS SOILED PLATES AND BOWLS WERE NOTED IN CLEAN STORAGE ADJACENT TO FORWARD DISHWASHER AND IN COLD PANTRY.			6/3/01	Food Manager	All plates and bowls rewashed & rechecked again.
		<u>MAIN GALLEY – BEVERAGE STATIONS</u>					
15	21	VITALITY JUICE DISPENSING MACHINES HAD DIFFICULT TO CLEAN JUICE SPLASH AREA				Manufacturer	Vitality to provide upgraded model.
16	27	OLD BEVERAGE RESIDUE WAS NOTED UNDER METAL PLATE COVERING SOLENOID VALVES.			6/3/01	Corrected.	
17	20	FORWARD CHIPPED ICE MACHINE DOOR WAS MISSING A GROMMET EXPOSING INSULATION MATERIAL ABOVE THE STORAGE BIN			6/3/01	Chief Engineer	Completed.
		<u>MAIN GALLEY – PASTRY</u>					
18	21	REACH IN COOLER THERMOMETER INSTALLED ON INTERIOR OF UNITS MUST BE AFFIXED IN THE WARMEST LOCATION			6/3/01	Food Manager	All Thermometers repositioned as mentioned.
		<u>MAIN GALLEY – COLD GALLEY</u>					
19	36	FORWARD WALK-IN COOLER DID NOT HAVE 110 LUX OF LIGHT				Chief Engineer	In progress
20	16*	ALL POTENTIALLY HAZARDOUS FOOD PRODUCTS IN DAY STORES REACH-IN COOLERS MUST HAVE A USE BY DATE AND TIME LABEL.			6/3/01	Food Manager	Corrected during inspection
		<u>MAIN GALLEY – HOT GALLEY</u>					
21		HOOD OVER FORWARD GRIDDLE STATION HAD ENCRUSTED GREASE WHERE GAYLORD UNIT WAS NOT CLEANING INTERIOR BULKHEAD UNDER HOOD NEAR STEAMER UNIT ON PORT SIDE EXHIBITED GREASE LEAKING OUT AT BOTTOM OF HOOD AND AT BOTTOM OF BULKHEAD PANEL.			06/11/01	Staff Captain	The hood has been cleaned. Appropriate inspection hatch need to be added/built to access fwd/aft hoods
		<u>PROVISIONS</u>					
22	36	DAIRY COOLERS LIGHTING WAS NOT 110 LUX. LIGHT SHIELD WAS NOT FIRMLY AFFIXED TO DECKHEAD AND BULB WAS EXPOSED.				Chief Engineer	In Progress
23	19	LIQOUR, BEER AND SOFT DRINKS WERE STORED DIRECTLY ON THE DECK.			6/4/01	Food Manager	Corrected
		<u>FOOD SERVICE – GENERAL</u>					
24	33	BULKHEADS, DECKHEADS, AND DECKS HAD DIFFICULT TO CLEAN FEATURES SUCH AS DAMAGED PANELS, HOLES, GAPS, SEAMS, BROKEN TILES AND RECESSED GROUT.				Staff Captain Some items are Ship's Construction	Ongoing Maintenance Program in place
25	21	THE NON-FOOD CONTACT SURFACES OF EQUIPMENT SUCH AS GRILLS, OVENS, REFRIGERATORS, AND CABINETS HAD				Staff Captain. Some items are	Ongoing Maintenance Program in Place

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		DIFFICULT TO CLEAN SURFACES SUCH AS HOLES, CRACKS, CREVICES, LOOSE PROFILE STRIPS AND SEAMS					Ship's Construction